

# Christmas Ale - przykładowa receptura

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **31**
- SRM **18.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (29.6%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (3.7%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (3.7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	starta skórka z pomarańczy	2 g	Boil	10 min
Spice	goździki - 5 sztuk	1 g	Boil	10 min
Spice	imbir świeży	30 g	Boil	10 min
Spice	cynamon - 2 laski	2 g	Boil	10 min
Spice	kardamon - 1/2 łyżeczki	1 g	Boil	10 min